

# MOZAPI

- Gravity **14.5 BLG**
- ABV ---
- IBU **44**
- SRM **8.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **10 %**
- Size with trub loss **42 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **50.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **35.4 liter(s)**
- Total mash volume **45.5 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **35.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **25.5 liter(s)** of **76C** water or to achieve **50.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	7.5 kg (74.3%)	80 %	4
Grain	Strzegom Monachijski typ I	2 kg (19.8%)	79 %	14
Grain	Fawcett - Crystal Pszeniczny	0.6 kg (5.9%)	70 %	160

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	11.5 %
Aroma (end of boil)	Mosaic	20 g	15 min	14.4 %
Aroma (end of boil)	Mosaic	25 g	5 min	14.4 %
Whirlpool	Cascade	50 g	0 min	8.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	Fermentis